



*foods*



an Open Access Journal by MDPI

## Advances in Tea Chemistry

Guest Editors:

**Prof. Dr. Yongquan Xu**

**Dr. Ying Gao**

**Dr. Qingqing Cao**

Deadline for manuscript  
submissions:

**15 August 2024**

### Message from the Guest Editors

Nowadays, brewing is not the only way to consume tea. Tea and its extracts are added to foods, beverages, and nutraceuticals. A great number of secondary metabolites, including flavan-3-ols, phenolic acids, purine alkaloids, tannins, saponins, flavonols and their glycosides, tannins, and saponins, contribute to the flavor and functions of tea. The chemical composition of tea is affected by the origin, variety, postharvest treatment, processing method, storage, and so on. Currently, scientists pay attention to the improvement of tea and tea products with high quality, low cost, and a long shelf life. They also focus on strategies to increase the bioactivity and bioaccessibility of tea because some components in tea are vulnerable and easily degrade after intake. The present Special Issue aims at providing a platform for the scientific community to present their high-quality research primarily on tea chemistry.



[mdpi.com/si/183024](https://mdpi.com/si/183024)

# Special Issue



*foods*



an Open Access Journal by MDPI

## Editor-in-Chief

### **Prof. Dr. Arun K. Bhunia**

1. Department of Food Science,  
Purdue University, West  
Lafayette, IN, USA

2. Department of Comparative  
Pathobiology (Courtesy), Purdue  
University, West Lafayette, IN,  
USA

## Message from the Editor-in-Chief

*Foods* (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

## Author Benefits

**Open Access:** free for readers, with [article processing charges \(APC\)](#) paid by authors or their institutions.

**High Visibility:** indexed within [Scopus](#), [SCIE \(Web of Science\)](#), [PubMed](#), [PMC](#), [FSTA](#), [AGRIS](#), [PubAg](#), and [other databases](#).

**Journal Rank:** JCR - Q1 (*Food Science & Technology*) / CiteScore - Q1 (*Health Professions (miscellaneous)*)

## Contact Us

---

*Foods* Editorial Office  
MDPI, St. Alban-Anlage 66  
4052 Basel, Switzerland

Tel: +41 61 683 77 34  
[www.mdpi.com](http://www.mdpi.com)

[mdpi.com/journal/foods](http://mdpi.com/journal/foods)  
[foods@mdpi.com](mailto:foods@mdpi.com)  
X@Foods\_MDPI